

# MOTHER'S DAY

## SEA PORCH & ROWE BAR

### DINNER BUFFET 2:00PM –9:30PM

ADULTS \$75 • CHILDREN \$26 (5-12)

UNLIMITED CHAMPAGNE & WINE

EXCLUDES TAX & SERVICE CHARGE

## Raw Bar Display

- house smoked fish spread
- jumbo shrimp cocktail
- jonah crab claws
- traditional accoutrements • cocktail • horseradish • drawn butter • assorted hot sauces

## Cheese, Charcuterie, Bruschetta

- selection of artisanal cheeses
- cured meats
- bruschetta topping
- baba ganoush
- tapenade
- roasted garlic hummus
- traditional accoutrements • creole mustard • honeycomb • seasonal spreads • lavash • quince paste • sesame crackers

## Oyster Bloody Mary Shooters

- bloody mary consommé • east coast oysters • celery leaves • shaved radish • crispy onions

## Salad Bar

- individual baby arugula • blistered tomatoes • crumbled feta • shaved radish • crispy onions
- individual watercress salad • jicama • carrot • lemon zest
- champagne vinaigrette • chipotle pepper ranch dressing • scallions and chive vinaigrette
- israeli cous cous salad • dried cranberries • sliced almonds • parsley emulsion
- balsamic roasted mushrooms • cipollini onions • thyme • shaved fennel

## Main Buffet

- mini veal osso bucco • natural jus
- braised chicken pot pie and root vegetables
- oyster and shrimp rockefeller casserole • buttered bread crumbs
- roasted fingerling potato and plantain salad • chopped cilantro
- roasted asparagus • shaved shallots • buttered leeks
- white cheddar macaroni & cheese

## Hand Carved

- goat cheese and spinach salmon roulade • citrus herb butter
- rosemary crusted striploin • horseradish and maple jus
- onion rolls • whipped butter

## Sea Porch Paella

- shrimp
- scallops
- mussels
- chorizo sausage
- peas
- roasted pepper
- saffron rice
- saffron and seafood broth

## Dessert Action Station

- strawberry shortcake trifles

## Kids Corner

- buttermilk fried chicken tenders
- peanut butter & jelly
- macaroni & cheese